BOMBAY TIGER

INDIAN KITCHEN & BAR

Authentic Flavours. Fresh Ingredients. Made With Love.

AAMCHI MUMBAI CHAAT

Gol Gappa — 8
V DF NF

Flaky pastry | Chickpea smash | Spiced water & chutneys

Aloo Tikki Smash — 10
V

Golden-fried potato cakes | Warm spiced chickpea curry | Yogurt & house chutneys

Bombay Tiger Ragda — 10
V

Classic potato patties | Tangy white pea curry | Cilantro-mint drizzle | Sev

Dahi Puri — 10
V

Flaky pastry | Yellow peas curry | Sweet yogurt & chutneys

Rajasthani Kachori Chaat — 12
V

Crispy shell with spiced potato | Sev & chutneys

Dahi Bhalla — 10
V GF

Fluffy lentil dumplings | Chilled sweet yogurt | Roasted spices | House chutneys

Bombay Bhel — 8
V VE DF

Vibrant mix of puffed rice | Fresh veggies | Sev & chutneys

Chole Samosa — 10
V

Crispy potato samosa | Savory chole curry | Crunchy toppings | House chutneys

BEGINNING DELIGHTS

Cheesy Aloo Bombs — 14
V GF NF

Spice-Infused mashed potato | Explosion of gooey cheese | House chutneys

Desi Papad Nachos — 10
V GF NF DF

Crunchy lentil crisps | Vibrant kachumber (salsa) | Secret spice blend

Noodle Spring Rolls — 14
V DF NF

House made spring rolls with Indo-chinese style noodles | Schezwan Chutney

Steamed / Fried Veg Momo — 17
V NF

Homemade veg & cheese stuffing | Handcrafted in house | Schezwan chutney

Wok-Tossed Chilli Paneer — 15
V GF NF

Wok-blistered paneer cubes | Crunchy bell peppers | Indo-Chinese sauce

Tandoori Soya Chaap — 16
V GF NF

Tandoor spiced soya chunks | Cilantro chutney

Paneer Tikka Frankie — 15
V GF NF

Pillowy paneer wrapped in buttery bread | Slaw & house chutneys

Chicken Tikka Frankie — 16
GF NF DF

Tandoor-spiced chicken tikka rolled in flaky bread | Slaw & house chutneys

V Vegetarian VE Vegan GF Gluten Free NF Nut Free DF Dairy Free

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BEGINNING DELIGHTS (CONTINUED)

Chicken Seekh Kebab — 18
GF NF

Spiced minced chicken skewers | Aromatic herbs | Mint sauce

Chicken Lollypop — 18
GF NF DF

Fried chicken drumettes | Indo-Chinese recipe | Tossed in schezwan sauce

Bombay Tiger Tikka — 18
GF NF

Marinated chicken | Tandoori masala | Spicy, sweet & tangy

Chilli Cheese Chicken Tikka — 18
GF NF

Spiced chicken thighs | Dark spices | Green chillies & peppercorns

Konkani Pomfret Fry — 14
DF NF

Silver pomfret slices | Golden semolina crust | Tangy kokum & coastal spices

Crispy Masala Prawns — 18
GF NF DF

Rava coated Tiger Prawns | Mangalorean red chilli paste | Raw mango chutney

VEGETARIAN PARADISE

Kadhai Style Crimson Paneer — 18
V NF

Paneer (cottage cheese) | Bell peppers, tomato-onion gravy | Cooked in a wok

VEGETARIAN PARADISE (CONTINUED)

Sev Tameta Nu Shaak — 18
V GF NF DF

A rustic Gujarati classic | Spiced tomato curry | Crispy chickpea threads

Methi Mutter Malai — 18
V GF NF

Creamy & rich curry with fenugreek leaves & sweet green peas

Mughlai Cheese Kofta — 20
V

House-made masala paneer dumplings | Spicy, tangy & creamy curry | Hint of cardamom

Chole Kulche — 18
V NF

Pindi chole | Seven-Layer masala kulcha

Lasooni Palak Paneer — 18
V NF

Pureed fresh spinach & paneer | Extra garlic tadka | Ginger & roasted cumin

Paneer Rara — 20
V NF

Grated & diced paneer | Signature spice blend | Touch of yogurt & kasoori methi

Sindhi Daal Pakwaan — 19
V NF

Spiced green gram & split chickpea dal | Pakwaan (Crispy fried carom seed crunchy bread)

Maah Ki Daal — 18
V GF NF

Bombay Tiger's version of dal bukhara | Black lentils slow-cooked in a tandoor

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VEGETARIAN PARADISE (CONTINUED)

Fungi Curry 19

V GF NF DF

Assorted veggies | Coconut milk | Bottled spices

MEAT & SEAFOOD MANIA

Mango Chicken Curry 19

GF NF

Succulent chicken | Creamy & tangy sauce | Ripe mangoes | Aromatic spices

Murg Methi Malai 19

GF NF

A delicious Mughlai dish | Fresh methi leaves & chicken simmered in a creamy gravy

Butter Chicken 18

GF NF

Tandoori chicken | Makhani curry | Kasoori methi

Chicken Tikka Masala 18

GF NF

Spiced butter chicken | National dish of England

Goat Pepper Masala 23

GF NF DF

Dried red chilies & desiccated coconut | Kerala bottle spices | Marinated bone-in finest goat meat

Kaala Mutton 22

GF NF DF

Tender boneless lamb shoulder | Fire-roasted blend of onions, garlic, coconut & chilies

Nalli Nihari 25

GF NF

A popular Khau Galli item | slow-braised hearty stew | Mutton Stock | Saffron & rose petals

MEAT & SEAFOOD MANIA (CONTINUED)

Beef Varuval 22

GF NF DF

Slow-braised beef | Blend of toasted coconut & brown onions | Curry leaves

Andaman Prawn Curry 28

GF NF

Tiger prawns cooked & served in a tender whole coconut | Bengali masala | Fresh coconut pulp

Malvani Fish Curry 19

GF NF DF

Charred onions | Coconut & garlic | Coastal spices | Raw mango

BIRYANI BLISS

Veggie Vibes Biryani 18

V NF

Aromatic spices | Mix veg | Kewra & rose floral notes | Herb blend

Goat Meat Biryani 22

GF NF

Bone-in goat meat | Traditional Persian heritage spice blend | Saffron infused milk

Chicken Tikka Biryani 20

GF NF

Two beloved Indian classics - Chicken tikka & biryani with a special touch of Bombay Tiger

Zinga (Prawn) Biryani 21

GF NF

Complex mix of spices & herbs | Dum cooked prawns & rice | Aromatic spices

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BIRYANI BLISS (CONTINUED)

Sreeraga Samba Biryani 19

GF NF

Deccan speciality one pot meal | Dum cooked sreeraga samba rice with broth & meat | Mix herbs & spices

ROTI & RICE BOUNTY

Naan 4

Roti 4

Kerala Paratha 4

Garlic Naan 5

Laccha Paratha 5

Chili-Garlic Laccha Paratha 6

Cheese Naan 9

Chili-Cheese Naan 10

Basmati Rice 8

Schezwan Fried Rice 9

V NF DF

Sizzling wok-fried rice | Crisp veggies | Fiery schezwan sauce

Masala Bhaat 8

VE GF NF

Mom's recipe of spiced rice | Onions & tomatoes

Jeera Rice 9

V GF

Aromatic rice tempered with cumin seeds

ROTI & RICE BOUNTY (CONTINUED)

Green Peas Pulao 9

V GF

Fragrant rice cooked with tender green peas | Mild spices

Lemon Rice 9

VE GF

A nostalgic south Indian rice dish with fresh lemon | Aromatic tempering

Coconut Rice 9

VE GF NF

A widely popular rice in south east Asia | Fresh Coconut

NON-ALCOHOLIC DRINKS

Pop 3

Diet Coke | Canada Dry Club Soda | Sprite | Coke | Ginger Ale

Mango Lassi 9

Indulge in the tropical sweetness of ripe mangoes blended with smooth, chilled Yogurt

Sweet Lassi 9

Refreshing blend of creamy yogurt | Sweetened & lightly spiced

Salted Lassi 9

Refreshing blend of creamy yogurt | Salted & lightly spiced

Masala Chai 5

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SWEET ENDINGS

Mango Saffron Panna Cotta 8

V GF

Saffron infused creamy smooth mango

Basundi / Rabdi 7

V GF

Royal Indian sweet | Slow-simmered velvety richness milk | Fragrant saffron & cardamom

Falooda 10

V GF

A classic after-meal delight | Silky vermicelli | Basil seeds | Rich ice-cream

Gulkand Kulfi 8

V GF

Dominant caramelised rose flavoured ice-cream

ACCOMPANIMENTS

Salad 5

Sliced onion | Green chili | Lemon | Tomato | Cucumber | Carrot

Onion / Green Chili / Lemon 3

Fresh sliced onion | Green chili | Lemon wedges

Raita 3

Chopped onion & cucumber mixed in creamy yogurt | Flavored with cumin powder

Yogurt 3

Fresh plain yogurt

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